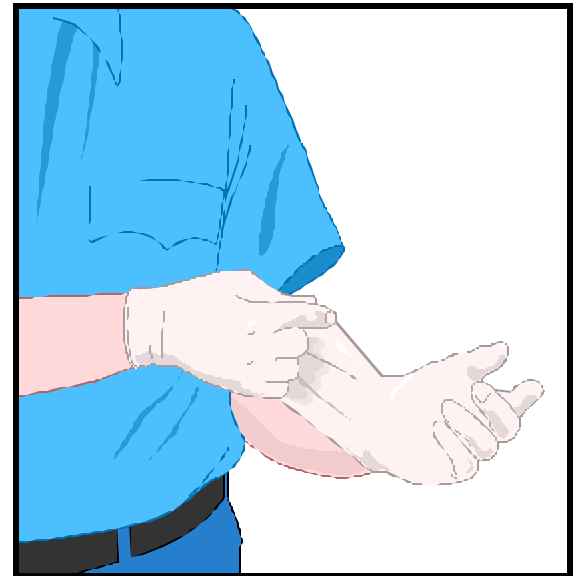
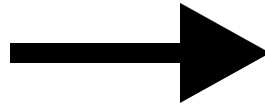
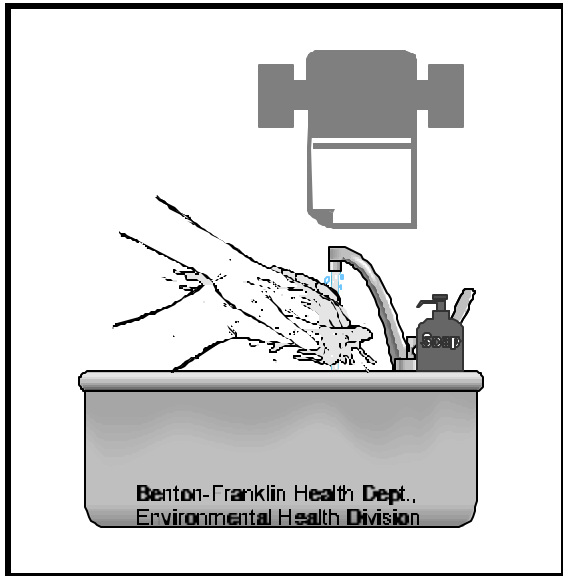


PROPER GLOVE USE



If you are going to use disposable gloves to reduce bare hand contact with food (i.e. salads, sandwiches, etc.) remember to:

1. Wash your hands.
2. Put on a new pair of gloves.
3. Replace gloves often, especially after taking a break.
4. Wash your hands every time you change gloves.
5. Gloves must be discarded and replaced each time you handle raw meat, an unclean item, or otherwise contaminate your gloves.

Another way to reduce bare hand contact is to use utensils such as scoops, tongs, or spoons.